

SOUP



GAZPACHO

tomato, cucumber, bell pepper
cup 8 bowl 10

APPETIZERS



LOCAL MOZZARELLA CHEESE

charred eggplant, sliced tomatoes,
peperonata, basil
12

STEAMED CLAMS

Clammer Dave's clams,
white wine garlic cream,
parsley, grilled baguette
16

HOUSE SMOKED SALMON*

arugula, cucumber, fennel,
crème fraîche, dill, rye croutons
14

CORNMEAL FRIED OYSTERS

jalapeño corn tartar,
pickled okra
16

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, capers,
grated Parmesan, grilled baguette
14

BBQ SHRIMP

charred lemon, celery root purée,
grilled baguette
14

SALADS



GRILLED

SALMON SALAD*

arugula, couscous, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
18

CAROLINA GOLD RICE BOWL*

seared rare tuna, cherry tomato,
avocado, local farm egg,
field pea vinaigrette
18

GRILLED CHICKEN & WATERMELON SALAD

Vertical Roots gem lettuce,
goat cheese, spiced pecans,
white balsamic vinaigrette
16

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
9

MAIN COURSES



LUNCH EXPRESS

today's featured entrée
served with choice of
soup or house salad,
coffee or iced tea
14

SHRIMP & GRITS

house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

STEAK FRITES*

Allen Brothers Prime ribeye,
crispy potato wedges,
marinated feta
24

FRIED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, green beans
18

PICNIC PLATE*

petite salad, country ham,
pimento cheese toast,
soft boiled farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese croutons,
balsamic vinaigrette
16

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

FRIED CHICKEN LIVERS

Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14



SIDES

5

Fresh Fruit

Sautéed Local Kale

Broccoli & Parmesan

Crispy Potato Wedges

Geechie Boy Yellow Grits

Carolina Gold Dirty Rice

Baked Sea Island Red Peas

COCKTAILS 12



BLACKBERRY MULE
vodka, blackberries, lemon,
mint, Blenheim's ginger ale

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

Deep Eddy grapefruit vodka,
lemonade, iced tea, Jack Rudy tonic

PALOMA PIQUANT

tequila blanco, serrano chili,
lime, grapefruit

CATHEAD BLUES

Cathead honeysuckle vodka,
lemonade, fresh blueberries

LEMON BASIL TWIST

Red Harbor rum, lemon juice,
fresh basil, honey, grapefruit bitters

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

honey-infused bourbon,
Blenheim's ginger ale, orange bitters

SNOB HOUSE PUNCH

dark rum, brandy, pomegranate,
lemon, bitters, black tea

SANDWICHES

served with cole slaw & pickle spear



SEA ISLAND BEEF SLIDERS*

cheddar cheese, special sauce,
bread & butter pickle
12

SWORDFISH CLUB

Heritage Farm bacon,
Kurios Farm Bibb lettuce,
tomato, pesto mayo,
toasted benne seed bun
18

HOUSE CURED CORNED BEEF REUBEN

fontina cheese, sauerkraut,
whole grain mustard, special sauce,
grilled rye bread
12

GRASS FED BEEF BURGER*

Kurios Farm Bibb lettuce,
tomato, red onion, Dijonnaise,
toasted benne seed bun
14
add Heritage Farm bacon, cheddar,
fontina or pimento cheese
1.00 each

EXECUTIVE CHEF
Russ Moore

GENERAL MANAGER
Peter Pierce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GLUTEN FREE MENU

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STACKS

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